



480

McW

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TUMBARUMBA  
PINOT GRIGIO

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PINOT GRIGIO  
2018

225

350

225

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PINOT GRIGIO

**Vintage:** 2018

**Grape Varietal:** Pinot Grigio

**Vineyard Region:** Tumbarumba, NSW. Australia.

**Vintage Conditions:** A warm & dry growing season, with a cool January followed by a warm February & March provided ideal ripening conditions. Gradual sugar accumulation, great acid retention and a balanced crop level with even flavour & phenolic ripeness.

**Colour:** Straw yellow

**Aroma:** Floral and aromatic with lifted spice and delicate rose petal aromas

**Palate:** A light to medium bodied wine with spicy nashi pear and crisp gala apple flavours. The palate is aromatic, crisp and long with a lingering spiciness and clean refreshing finish

**Vinification and maturation:** Individual blocks of Pinot Grigio were picked based on flavour ripeness and style. These parcels were gently pressed to ensure minimal colour and phenolic extraction. After gentle fining and settling, the juices were carefully racked and inoculated with selected yeast strains. Predominately fermented cool between 13-15 degrees Celsius in tank for aromatic fruit flavours. A portion was barrel fermented in new and older French oak for texture and length. The wines were then left on natural yeast lees to build texture and complexity. Following maturation, the wine was carefully blended, gently fined and bottled.

**Alcohol:** 13%

**Peak Drinking:** Made for immediate drinking.